

## SHARERS

<b>HOUSE MARINATED OLIVES</b> <sup>(vg)</sup>	<b>£5.00</b>
<i>A mix of olives marinated in lemon &amp; chilli</i>	
<b>BEETROOT HUMMUS</b> <sup>(vg)</sup>	<b>£5.50</b>
<i>Warmed flatbread strips, beetroot hummus dip</i>	
<b>ARTISAN SOURDOUGH BREAD BASKET</b> <sup>(v)</sup>	<b>£7.50</b>
<i>Sea salt butter, olive oil &amp; balsamic</i>	
<b>OVEN BAKED CAMEMBERT</b> <sup>(v)</sup>	<b>£15.95</b>
<i>Oven baked camembert with garlic and rosemary, locally baked bread, oil &amp; balsamic</i>	
<b>CHARCUTERIE PLATTER</b>	<b>£18.95</b>
<i>A selection of sliced cold meats, pickles, chutney, house marinated olives, farmhouse bread</i>	
<b>SEAFOOD PLATTER</b>	<b>£25.95</b>
<i>Tempura prawns, salt &amp; pepper squid, hand-picked crab, gin cured salmon, smoked mackerel, dips &amp; toasted artisan bread</i>	

## SALADS

<b>ASIAN DUCK SALAD</b>	<b>£17.95</b>
<i>Slow cooked duck, orange, chilli, spring onions, soy balsamic dressing</i>	
<b>CHAR-GRILLED CHICKEN CAESAR</b>	<b>£16.50</b>
<i>Gem lettuce, Parmesan, anchovies, pancetta &amp; sourdough croutons</i>	

## STARTERS

<b>PRESSED HAM HOCK</b>	<b>£9.95</b>	<b>GIN CURED SALMON</b>	<b>£11.95</b>
<i>Ham hock terrine, prune &amp; date puree, cider pickled apricot, artisan bread</i>		<i>Gin &amp; beetroot cured salmon, creme fraiche, lemon, sourdough toast</i>	
<b>TEMPURA PRAWNS &amp; CALAMARI</b>	<b>£13.50</b>	<b>CHICKEN YAKITORI</b>	<b>£10.50</b>
<i>Tempura prawns &amp; salt &amp; pepper squid, wasabi mayonnaise, citrus ponzu, burnt lime</i>		<i>Japanese-style spiced chicken skewers, chilli &amp; coriander jam, Asian slaw</i>	
<b>TOM YUM SOUP</b> <sup>(vg**)</sup>	<b>£7.95</b>	<b>SMOKED DUCK PARFAIT</b>	<b>£10.50</b>
<i>Fragrant Thai soup, crusty bread and sea salt butter</i>		<i>Chicken liver &amp; smoked duck parfait, caramelised red onion chutney, focaccia crisp breads</i>	
<b>HAND-PICKED CRAB</b>	<b>£12.95</b>	<b>HERITAGE CARROT SALAD</b> <sup>(vg)</sup>	<b>£9.50</b>
<i>Fresh crab, pink grapefruit, avocado, citrus dressing, toast</i>		<i>Quinoa granola, pomegranate, hummus &amp; dried cranberries</i>	
<b>ASPARAGUS</b> <sup>(vg**)</sup>	<b>£11.50</b>	<b>KING PRAWN COCKTAIL</b>	<b>£13.50</b>
<i>Asparagus, air dried ham, crispy hen's egg, paprika mayo</i>		<i>Bloody Marie Rose, pickled celery, bread &amp; butter</i>	

## MAIN COURSES

<b>ROASTED BUTTERNUT SQUASH</b> <sup>(vg)</sup>	<b>£16.95</b>	<b>SHEPHERD'S PIE</b>	<b>£17.95</b>
<i>Butternut squash &amp; sage risotto, roasted squash, vegan feta &amp; hazelnuts</i>		<i>Slow cooked lamb shepherd's pie, cheddar &amp; parmesan mash, fine beans</i>	
<b>HAND BATTERED FISH &amp; CHIPS</b>	<b>£18.95</b>	<b>PAN ROASTED SEA BASS</b>	<b>£22.95</b>
<i>Local beer battered haddock, hand cut chips, 'chip shop favourites'</i>		<i>Roast fillet of sea bass, Thai-style mussels, samphire, spiced baby potatoes, coconut, chilli &amp; lemongrass sauce</i>	
<b>GRILLED CHICKEN</b>	<b>£20.95</b>	<b>MOROCCAN SPICED CAULIFLOWER STEAK</b> <sup>(vg)</sup>	<b>£15.95</b>
<i>Pan fried tikka marinated chicken breast, roasted cauliflower pakora, masala sauce, steamed rice, raita</i>		<i>Ras-el-hanout, lemon &amp; thyme cannellini bean mash, caper &amp; raisin dressing</i>	
<b>BEEF BOURGUIGNON</b>	<b>£20.95</b>	<b>SESAME CRUSTED SCOTTISH SALMON</b>	<b>£21.95</b>
<i>Slow braised blade of beef in red wine, mashed potato, glazed carrots, baby onions, bacon &amp; mushrooms</i>		<i>Pak choi, coconut rice, shiitake mushrooms, teriyaki sauce</i>	
<b>CHAR-GRILLED BURGER</b>	<b>£18.95</b>	<b>'THREE LITTLE PIGS'</b>	<b>£21.95</b>
<i>Double patty beef burger with cheese in a brioche bun, burger relish, baby gem lettuce, tomato &amp; French fries</i>		<i>Slow cooked pork belly, black pudding, confit pork bonbon, mustard mash, apple &amp; tarragon puree, cider gravy</i>	

## FROM THE GRILL

*Dressed watercress, béarnaise sauce and French fries*

<b>228g FLAT IRON STEAK</b>	<b>£22.95</b>	<b>450g TREACLE CURED CHATEAUBRIAND</b> (for two)	<b>£80.00</b>
<b>284g RIBEYE STEAK</b>	<b>£33.95</b>		

## SIDES

<b>ROCKET &amp; SPINACH SALAD</b> <sup>(v)</sup>	<b>£5.50</b>
<i>Truffle dressing, parmesan</i>	
<b>HAND CUT CHIPS / FRENCH FRIES</b> <sup>(vg)</sup>	<b>£4.50</b>
<i>Smoked sea salt &amp; rosemary</i>	
<b>BUTTERED NEW POTATOES</b> <sup>(v)</sup>	<b>£4.50</b>
<i>Herb &amp; garlic butter</i>	
<b>FINE BEANS</b> <sup>(v)</sup>	<b>£4.50</b>
<i>Tomato, shallots &amp; garlic</i>	
<b>STIR-FRIED SPINACH</b> <sup>(vg)</sup>	<b>£4.50</b>
<i>Garlic, ginger &amp; chilli</i>	
<b>BEER BATTERED ONION RINGS</b> <sup>(v)</sup>	<b>£4.50</b>
<b>SAUCES</b>	<b>£3.50</b>
<i>Peppercorn</i>	
<i>Chip Shop Curry</i> <sup>(vg)</sup>	
<i>Béarnaise Sauce</i> <sup>(v)</sup>	

## DESSERTS

<b>CHOCOLATE BOMB</b> <sup>(v)</sup>	<b>£9.95</b>
<i>Honeycomb &amp; vanilla parfait, brownie pieces, hot caramel sauce</i>	
<b>GLAZED PINEAPPLE</b> <sup>(vg)</sup>	<b>£9.50</b>
<i>Caramelised pineapple tarte tatin, mango sorbet, chilli &amp; lime syrup</i>	
<b>RHUBARB FRANGIPANE</b> <sup>(v)</sup>	<b>£9.50</b>
<i>Granny Smith apple sorbet, vanilla creme Anglais</i>	
<b>WHITE CHOCOLATE MOUSSE</b> <sup>(v)</sup>	<b>£9.95</b>
<i>Strawberries &amp; pistachio</i>	
<b>STICKY TOFFEE PUDDING</b> <sup>(v)</sup>	<b>£9.50</b>
<i>Yorkshire Tea infused, butterscotch sauce, vanilla ice cream</i>	
<b>SELECTION OF ICE CREAMS</b> <sup>(v)</sup> & <b>SORBETS</b> <sup>(v)</sup> / SCOOP	<b>£3.00</b>
<b>CHEESE SELECTION</b>	<b>£14.50</b>
<i>Local and British cheeses, grapes, celery, chutney, biscuits</i>	

The  
*Redworth Hall*  
HOTEL

COUNTY DURHAM



Scan for nutritional & allergen information

× (vg) Vegan × (v) Vegetarian  
× (vg\*\*) Vegan Alternative Available

If you have a food allergy, intolerance or sensitivity, you must speak to your server about ingredients in our dishes before you order your meal.

**Guests on a dinner inclusive package have a £32 allowance to spend on food. A 12.5% discretionary service charge will be added to your bill.**

